



COURSE CARD: E3S - IT - UNISG -1

University: University of Gastronomic Sciences, Bra (CN), Italy

Course: Sensory analysis

Course code: SG312

Credits 5

Language: Italian

Instructor: Luisa Torri, researcher

When: Every second semester, next course starting February 5 and ending March 26, 2013

Content: 1) course with lectures (15 x 2h), lab exercises (3 x 2h) and seminars (2 x 2h).
2) work in groups of 2 students: analysing data and written report.

Textbook: M. Meilgaard, G. Civille, B.T. Carr. Sensory Evaluation Techniques. 4 ed. CRC Press, Boca Raton, 2006. (in English)

Requirements: Molecular Aspects of Taste (2 credits)
Information Science (3 credits)
Statistics (5 credits)

For whom: 2nd year BSc gastronomic sciences students

Students (n): 60-70

Source of info: Luisa Torri, l.torri@unisg.it

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